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SEC. 16. If at any time there shall occur among the persons engaged in the production or handling of milk intended for sale in the village of Hackensack, or in the house of persons so engaged, any contagious or infectious disease, such as cholera, smallpox, diphtheria, membranous croup, typhus or enteric fever, scarlet fever, measles, tuberculosis, or any other communicable disease that may hereafter be declared dangerous by the board of health of this village, the owner or tenant of such dairy shall notify this board immediately, and said board may order sale of milk from said dairy discontinued for such time as may be necessary, and no milk shall thereafter be sold from said dairy until special permit from this board be granted therefor.

SEC. 17. No milk shall be sold or labeled "certified milk" unless the methods used in its production shall conform to the standard and methods necessary to produce such milk and certified by an authority acceptable to the board of health of this village.

SEC. 18. Cattle shall at all times be kept in a clean condition and udders shall be washed, hand rubbed, or wiped with a clean damp cloth before milking.

SEC. 19. No milk shall be used, sold under a label or bottles [sic] as pasteurized milk unless the methods used in such pasteurization be acceptable to and approved by the board of health.

SEC. 20. Milk which is to be delivered or sold or offered for sale in said township shall immediately upon being drawn from the cow be removed from the stable to a room separate and apart from said stable, and immediately cooled by submerging the vessel in which the milk is contained in cool water to a depth equal to that of the said milk in the vessel or by some other method approved by said board. The above-mentioned room shall be properly ventilated and lighted and shall be used for no other purpose than that indicated above and shall at all times be kept in a clean condition.

SEC. 21. The said milk shall be delivered in bottles unless permission for delivery in another manner shall be granted by said board.

SEC. 22. Any person or persons offending against any of the provisions of this subject shall forfeit and pay a penalty of \$100.

Milk and Cream—Production, Care, and Sale. (Reg. Bd. of H., Dec. 28, 1915.)

SECTION 1. Any person desiring to engage, either as principal or agent, in the production, sale, or distribution of milk or cream within the town of Hackensack may make application therefor to the board of health, upon blanks to be furnished by the board, setting forth the locality from which such person or persons procure the milk or cream, also a full and complete list of the names and addresses of those from whom he purchases milk or cream, and also the place at or from which he desires to sell milk or cream, and whether he desires to sell raw or pasteurized milk or cream, or both. Said application shall also state whether the applicant desires to sell as principal or agent, and if as agent, give the name of his principal. It shall be signed by the applicant, and if granted by the said board a license shall be issued to him signed by the president and secretary of the board, in the following form:

BOARD OF HEALTH, HACKENSACK, N. J.

Milk License No.

..... of is hereby licensed to engage in the business of selling and distributing in the town of Hackensack (raw or pasteurized) milk and cream from (store or wagons) for a period of one year from the date hereof: *Provided*, That if such person or any of his employees, servants, or agents shall violate any ordinance of the said board in conducting said business, or any of the provisions of an act entitled "An act to regulate the production, distribution, and sale of milk or cream," approved March 30, 1914; or other statutory regulations of such sales, this license may, in the discretion of the board, be revoked by the board.

Dated at Hackensack, N. J., this day of 191...

The annual license fee shall be \$1 for each place at or from which milk is sold and \$2 for each wagon or vehicle used in the distribution thereof.

All persons engaged in the business of selling milk or cream in the town of Hackensack at the date when this ordinance takes effect who desire to continue the same must file their applications for a license not later than 10 days prior to the third Thursday of any month of each year. Licenses when granted shall be for a period of one year from the time of granting the same: *Provided*, That any licenses so granted may be vacated by the board in case the licensee or any of his employees, servants, or agents shall violate any of the provisions of the ordinance regulating the production, sale, and distribution of milk and cream, or any of the provisions of the act of the legislature of the State of New Jersey, entitled "An act to regulate the production, distribution, and sale of milk and cream," approved March 30, 1914, or other statutory regulations of such sales.

Persons desiring hereafter to commence the business of selling milk or cream in Hackensack may make their application at any meeting of the board, but in every case such new applications must be made as above provided.

License required.—No person shall sell or offer for sale in the town of Hackensack any milk or cream unless such person has obtained a license from the board of health authorizing him to make such sale. All persons having a license as required by this section shall at all times display such license in a conspicuous manner in the place where the milk and cream is kept for sale or distribution: *Provided*, That when such sale or distribution is made from a wagon or other vehicle such vehicle shall have displayed on the right side thereof either a metal license tag that will be furnished by the board of health upon application by the proper parties or a painted sign similar in lettering to the license tags furnished by the board and with the proper license number.

Any person who is licensed to sell milk or cream in the town of Hackensack shall immediately withdraw from the town any supply upon notification from the board that the producer of such supply has failed or refused to comply with any of the requirements that are or hereafter may be required of milk producers.

No milk shall hereafter be produced, sold, exposed for sale or delivered within the town of Hackensack unless it is produced and handled in accordance with the requirements of this article.

SEC. 2. No person shall hereafter engage in the sale or exposure for sale of milk within the town of Hackensack without first having filed with the board of health a true and complete statement of the locality from which all the milk they handle is produced, a complete list of the persons from whom the said milk is purchased, and a complete list of the localities from which ice for cooling purposes is obtained, and if at any time the place at which said milk is produced or the persons from whom the said milk is purchased or the locality from which said ice is obtained be changed the said board shall be notified immediately. At any time within three days of the receipt of a request therefor, any person engaged in the sale of milk in Hackensack shall furnish said board with a complete list of all persons to whom milk is regularly sold.

SEC. 3. All premises whereon milk is produced or handled for sale or distribution in the town of Hackensack shall be open to this board for inspection at any time, and owners of cows from which said milk is produced shall permit a veterinarian in the employ of this board to examine said cows at any time.

Such examination shall consist of any efficient and reasonable method that may be used by the said veterinarian to determine whether or not the cows are diseased.

SEC. 4. *Stables.*—Cows shall be stabled under light, dry, and well-ventilated conditions, and the stables shall conform in all respects to the requirements hereinafter set forth, viz:

(a) Any portion of a barn used as a cow stable shall be tightly sealed overhead, shall be entirely partitioned off from the rest of the barn, and shall not be used for the storage of farm utensils, nor for any other purpose.

(b) The walls and ceilings of said stables, not otherwise treated in a manner approved by this board, shall be whitewashed at least every six months.

(c) Stables shall have at least 2 square feet of unobstructed window glass per 500 cubic feet of air space, the windows to be arranged so as to light all portions of the stable effectively.

(d) Each cow shall have at least 3 feet in width of floor space when fastened in stanchions, and in all cases where no adequate artificial means of ventilation is provided, each animal shall have air space of at least 600 cubic feet. All cow stables shall be well ventilated at all times.

(e) All stables shall be provided with a tight, dry floor, and the manure drops or urine gutters shall be water-tight and shall be thoroughly cleaned at least twice each day.

(f) No manure, garbage, nor other putrescible matter shall be allowed within 100 feet of any cow stable, milk house, or cooling room; and the drainage from said buildings shall be such that no liquid wastes can collect within this distance.

SEC. 5. (a) *Cows*.—No milk shall be sold or offered for sale or distributed in the town of Hackensack except from cows in good health nor unless the cows from which it is obtained have, within one year, been examined by a veterinarian whose competency is vouched for by the State veterinary association of the State in which the herd is located and a certificate signed by such veterinarian has been filed with the board of health stating the number of cows in each herd that are free from disease. This examination shall include the tuberculin test, and charts showing the reaction of each individual cow shall be filed with this board. All cows which react shall be removed from the premises at once if the sale of milk is to continue, and no cows shall be added to a herd until certificates of satisfactory tuberculin tests of said cows have been filed with this board.

Every cow that is tested as required by the provisions of this section and found to be free from disease shall, immediately after such test is completed, be tagged in the following manner by the veterinarian who made the test: *Provided*, That if a cow is already tagged in compliance with this section no retagging will be required if the tag contains a proper serial number. The tag shall be attached to one ear of the cow so that it will be plainly visible and so that it can not be removed unless the ear be torn. The tags shall be serially numbered in a manner approved by the board and shall be of such construction that when once removed they can not be reused. (The board furnishes ear tags without cost to the dairyman.)

Each certificate that is filed as required by the provisions of this section shall state clearly how each cow is tagged, so that any such cow may be identified.

Any person who at any time, whether temporarily or otherwise, has in his herd or on his premises a cow or cows that have not been tagged as outlined above shall be considered as having willfully violated this ordinance and shall be liable to a penalty of \$25 for each cow not so tagged.

The owner of every cow that reacts to the tuberculin test shall notify this board in writing within 72 hours after the test is completed of the disposition that has been made of such reacting cow. The said notification shall also contain the name and address of the person to whom the reacting cow was sold or the name and address of the person by whom said cow was slaughtered.

Every herd in which more than one reactor is found to every 15 cows shall be re-tested at the end of six months in the manner hereinbefore provided for making tuberculin tests, and the records of such tests shall be filed with the board of health as required in the case of annual tests.

Every person who is licensed by the board to sell milk or cream in the town of Hackensack shall file, or cause to be filed, with the board of health, within 72 hours after the completion of a tuberculin test of any cow in a herd from which his supply is obtained, a chart showing full details of such tuberculin test, and such chart, to be accepted by the board, must show that temperature readings were made at least every two hours from the tenth to the twentieth hour after the cow was injected with tuberculin, and whenever at the twentieth hour a rising temperature is being recorded, additional temperatures must be taken and recorded until a definite reaction is established or the temperature of the cow drops to normal. The chart must also state the name of the manufacturer of the tuberculin used, the amount used, and the hour of injection. If the cow has been previously tested within a period of four months, or if the herd on the previous test showed a large percentage of tuberculous animals or of animals with a suspicious temperature, the amount of tuberculin used and the hours of reading temperatures shall conform to the best practice in such cases.

Every cow that has been admitted to the State of New Jersey within three months and added to a herd from which milk is produced for sale in Hackensack must be retested not less than 60 days and not more than 90 days after such admission to the State, and no cow shall be added to a herd unless such cow has been tested to the satisfaction of the board within three months.

In addition to the tuberculin tests already required by this section, the board may, when in its opinion the number of tuberculous cows found in a herd or the extent of the lesions found in said cows warrants such action, require by resolution that a herd shall be retested, and no raw milk or cream from such a herd shall be sold in the town of Hackensack until such a retest is made to the satisfaction of the board: *Provided*, That a five-day notice to make such a retest must be served by the board upon the person who is licensed to sell such milk or cream.

The board may also require that any cow that shows an irregular temperature at the time of a tuberculin test or that, in the opinion of the board, has not been properly tested, shall be removed from the herd, and no person shall sell in the town of Hackensack any raw milk or cream from any such cow until a retest has been made to the satisfaction of the board.

All tuberculin tests required by this section may be made by any regularly qualified veterinarian, unless the board can show cause why tests made by such veterinarian should not be accepted.

All tuberculin test charts that are filed with the board must have appended thereto a veterinarian's certificate as to the general health of all nonreacting cows.

No diseased cow or any cow that is in a condition to impair the healthfulness of the milk shall be allowed to remain in any herd from which milk is produced for sale in the town of Hackensack.

Every person who is licensed by the board to sell raw milk or raw cream in the town of Hackensack shall notify the board, or cause it to be notified, at once of the removal for any reason of any cow from any herd from which his supply is obtained. Such notification shall give the ear-tag number and the reason for the removal from the herd of any such cow, together with the name and address of the person who has just secured possession of the cow, in case such cow did not die or was not slaughtered on the premises. No Hackensack Board of Health ear tag shall be removed for any reason from any cow while such cow remains in the possession of a dairyman who produces milk or cream that is sold in Hackensack, and no cow that has been removed from a herd shall be returned to the herd without the knowledge of the board. When a cow is returned to a herd after calving the board shall be notified of the date of parturition.

No person shall sell any pasteurized milk or cream within the town of Hackensack unless a certificate signed by a regularly qualified veterinarian has been filed with the board within six months for every herd from which such supply is obtained.

Such certificate must state that the said veterinarian has personally examined every cow in the herd, and it must also state the number of healthy cows found and the number of diseased cows found, with the nature and extent of the disease in each case and the disposition that has been made of such diseased cows.

(b) Cows shall at all times be kept in a clean condition, and the udders shall be washed or wiped with a clean, damp cloth immediately before milking.

(c) No milk shall be obtained from any cow which has calved within 10 days or from any cow within 30 days before the normal time of calving.

(d) All milk shall be obtained from cows fed and watered under the following conditions: All food given to such cows shall be sweet and wholesome. The use of either distillery slops or fermented brewery grains is prohibited, and their presence on any dairy premises will be considered sufficient cause for the exclusion of the milk from such dairies from sale or delivery in said town. Water supplied to cows shall be pure and free from all contamination from stable or household wastes, and no spring or shallow well in or adjoining any stable yard shall be used for watering said cows.

The tuberculin test will not be required whenever the board by resolution permits or requires the pasteurization of a supply nor for cows producing grade B milk.

SEC. 6. (a) *Employees*.—All milkers and all other attendants handling milk in any dairy shall be personally clean. When entering upon their duties connected with the dairy their hands and outer garments must be clean.

If at any time any person or persons having any connection with a dairy, or with the handling of milk, or any resident member of the family of any person so connected, shall be stricken with cholera, smallpox, diphtheria, membranous croup, typhus, typhoid or scarlet fever, measles, tuberculosis, syphilis, or any other communicable disease that may hereafter be declared by this board to be dangerous to the public health, notice shall be given to said board immediately by the owner or owners of such dairies, and said board may order the sale of such milk discontinued for such time as it deems necessary. No milk produced from the dairy of any person failing to give notice shall hereafter be sold or exposed for sale or delivered in the town of Hackensack until special permission therefor has been granted by said board.

All persons, including milkers, who come in contact with milk or cream before it is sealed in the final container must be free from all communicable diseases as shown by a medical examination made every three months, and no person shall sell any milk or cream in the town of Hackensack until a certificate signed by a regularly licensed physician, who is approved by the board, that such persons have been examined by the said physician within 30 days and show no evidence of any communicable disease has been filed with the board of health. Such examinations shall include any tests that the board may, by resolution, prescribe. Like certificates shall be filed with the board of health on the 1st day of January, April, July, and October of each year, based upon examinations that have been made of all such persons during the previous month: *Provided*, That such certificates will not be required for those persons who handle milk and cream that are to be pasteurized. Additional certificates must be filed for new employees as soon as they begin their duties. All certificates must be on forms furnished by the board and must give the name of every person examined.

(b) *Utensils and methods*.—Utensils used for the collection and transportation of milk shall, before being used, be thoroughly washed with pure water and soda or soap, or by some other approved means, and then sterilized by steam.

(c) As soon as milk is drawn from a cow, and before straining, it must be removed from the stable to a separate room, where it shall be strained immediately. It shall then, within 45 minutes of the time of milking, and in a building separate from the said stable, be cooled to 50° F. or below, by some method approved by this board. The above-mentioned cooling room shall be properly ventilated and lighted, shall be

used for no other purpose than that indicated above, shall at all times be kept in a clean condition, and shall not be connected with any stable, barn, or dwelling.

(d) All milk shall be delivered in bottles, but no milk in partially filled bottles shall be sold or offered for sale.

Exception.—A special permit in writing may be granted by the board of health to deliver either milk, cream, or skim milk in another manner.

No tickets shall be used in connection with the sale or delivery of milk. No bottles shall be filled, capped, or recapped outside the dairy building regularly used for this purpose, and said bottling room shall at all times be kept in a clean and sanitary condition. Milk bottles shall be used for no other purpose than as receptacles for milk.

No person shall remove milk bottles from a building wherein a disease dangerous to the public health exists, or has existed until he has first obtained permission in writing from the board of health.

All rooms in which milk or cream is pasteurized or bottled and all rooms in which milk utensils are washed or sterilized shall be provided with a smooth, well-drained, nonabsorbent floor. Such rooms shall at all times be clean and light and shall be effectively screened between the first days of April and November of each year.

SEC. 7. (a) *Milk.*—Samples of milk shall be furnished this board by any producer or dealer at any time upon proper payment therefor.

(b) All milk held, kept, offered for sale, sold or delivered in the town of Hackensack shall be held, kept, offered for sale, or delivered under the following designations and no other, and in accordance with such rules or regulations as may be adopted by the Hackensack Board of Health, and shall conform to the following standards and requirements:

Certified milk.—1. Grade A milk—raw—tuberculin tested.

2. Grade B milk—raw—veterinarian's certificate.

3. Grade A milk—pasteurized—veterinarian's certificate.

4. Grade B milk—pasteurized—veterinarian's certificate.

5. Pasteurized skim milk—veterinarian's certificate.

Certified milk must comply with the requirements of the State act of April 21, 1909, and the standards of the American Association of the Medical Milk Commission.

(c) No milk or cream that contains any appreciable amount of sediment or foreign matter shall be sold, offered for sale, or delivered in the town of Hackensack, regardless of whether or not the bacteria count exceeds the limit set by this section. "Appreciable amount of sediment" shall be construed to mean anything more than a few minute particles in a quart of milk.

(d) The board of health may, from time to time, when in its opinion the public interest may require, permit, by resolution, the sale of milk that is produced under conditions other than as herein specified: *Provided*, That such milk is pasteurized by subjecting it to a temperature of 150° F. for 20 minutes, or by an equivalent process.

The board of health may, when in its opinion the public health require such action, require by resolution that any milk or cream supply shall be pasteurized, under the supervision of the board, and no person shall sell any such supply after he has been notified by the board to pasteurize it unless such supply is pasteurized under the supervision of the board: *Provided*, That such supply may be sold without pasteurization after the board, by resolution, decides that the necessity for such pasteurization no longer exists.

No person (who is licensed by the board to sell milk or cream) shall at any time pasteurize his supply, or permit any part of it to be pasteurized, without the written permission of the board, nor shall any dealer at any time sell as raw milk or cream without the written permission of the board, any supply that he has been authorized or directed by the board to pasteurize.

No pasteurized milk shall be sold in the town of Hackensack unless it is conspicuously labelled "Pasteurized." Said label shall also state the degree (temperature and length of exposure at that temperature) and date of pasteurization.

(e) No substance or compound shall be added to any milk which is to be exposed or offered for sale and no substance shall be subtracted therefrom.

(f) No milk shall be sold in Hackensack which is obtained from a dealer who handles in part a supply not approved by this board; and no person shall deliver or offer for sale in the town of Hackensack any milk unless the entire supply which he handles complies with the requirements hereinbefore set forth, unless satisfactory evidence is given this board that the two supplies are kept separate.

No milk or cream shall be sold in the town of Hackensack if it is handled or stored at a milk station, dairy, or distributing station at which a milk or cream supply not approved by the board, and not contained in a final container which is plainly labelled with the source of the supply, is handled or stored.

No milk or cream shall be sold in the town of Hackensack unless the container in which it is delivered has plainly marked thereon the name of either the producer or the vender of the milk or cream, and in case a license to sell milk or cream is granted to a dealer who handles separately more than one supply, such container shall in addition have marked thereon the source of the supply. No false or misleading statement or mark shall appear upon any container or be attached thereto.

(g) No milk shall be delivered, stored, or transported at a temperature exceeding 50° F.

No milk shall be sold from any store unless said store has adequate facilities for keeping said milk at a temperature below 50° F., and no milk shall be stored or sold at a temperature higher than 50° F. All milk shall be kept and delivered in the original bottles.

(h) No ice which is obtained from a source which is contaminated or which is so situated that it may become contaminated shall be used for cooling milk.

(i) Nothing in this ordinance shall be construed to prohibit from sale in the town of Hackensack any so-called "modified" milk, condensed or evaporated milk, or buttermilk when plainly labelled as such, provided the milk used in the preparation of said "modified," condensed and evaporated milk, or buttermilk be in accordance with the standards created by this ordinance. The sale of "modified" milk shall conform to chapter 40 of the State laws of 1911.

Sec. 8. *Penalty.*—Any person, firm, or corporation, either for themselves, their employees or agents, who shall violate any of the provisions of this ordinance, shall, upon conviction, forfeit and pay a penalty not to exceed \$100 for each offense.

LEOMINSTER, MASS.

Milk and Cream—Production, Care, and Sale. (Reg. Bd. of H., Sept. 29, 1915.)

RULE 1. All persons engaged in the business of selling, delivering, or distributing milk, skimmed milk, or cream, in the town of Leominster shall annually, upon the 1st day of May or within 30 days thereafter, make written application to the inspector of milk, on forms prescribed and furnished by the board of health, for a license. If any changes are made in the information given on the application blank, the department must be immediately notified.

RULE 2 (a) No person in the town of Leominster shall engage in the sale or distribution of milk, skimmed milk, or cream, without a license to do so.

(b) No milk, skimmed milk, or cream shall be offered for sale in the town of Leominster unless the premises upon which it is produced have been inspected by the inspector of milk and have received his certificate of approval, which certificate shall remain in force until revoked by the board of health.